

SPARROW'S LODGE CABERNET SAUVIGNON

STANDING PROUDLY NEXT TO THE WOODHEDGE GATE AT WIRRA WIRRA IS A CLASSIC AUSSIE RESIDENCE. AFTER OUR EARLY FOUNDER ROBERT STRANGWAYS WIGLEY DIED IN 1924, THE WINERY WAS BOUGHT BY HIS FOREMAN, VERN SPARROW. OVER THE YEARS, SPARROWS LODGE HAS BEEN HOME TO VARIOUS VINTAGE VAGABONDS AND THE OCCASIONAL WINEMAKER. A LITTLE COMFORT AND A LOT OF CONVIVIALITY HAVE BEEN FOUND WITHIN ITS WALLS WHICH WE CELEBRATE WITH THIS LIMITED RELEASE CABERNET SAUVIGNON.



VINTAGE

2007

REGION

McLaren Vale

SUB REGIONS

McLaren Flat & Seaview

GRAPE VARIETY

Cabernet Sauvignon 100%.

COLOUR

Deep violet with a red rim.

BOUQUET

A bright nose revealing ripe blackberry and mulberry fruits interwoven with rosemary herb and spicy French oak.

PALATE

Displays ripe black berry fruits that persist through the long palate with the fine sandy tannins complementing the cedary oak and the natural structure of the wine.

DRINK

Now to 8 years

FOOD MATCH

Scotch fillet steak with a roasted parsnip and garlic puree with steamed greens.

OAK MATURATION

Each vineyard batch was matured in French and American oak barriques and kept separately until the final blending of which 65% was matured in new barriques.

VINIFICATION

The Cabernet Sauvignon was picked mid to late March, it was then crushed and chilled to 14 degrees and stored in either open fermenter, stainless steel sweeping arm or potter fermenters. The must was kept cold for 3 – 4 days to extract generous amounts of colour from the skins. Yeast BP 725 was added and the ferment was warmed to 20 degrees. Daily pump overs and close monitoring of temperature and fermentation was performed. Once fermentation complete the batches are pressed and kept separate, then later transferred to oak.

TECHNICAL DETAILS

pH 3.52 TA 6.6 ALC 14.0%

WINEMAKERS

Samantha Connew & Paul Smith.



WIRRA WIRRA VINEYARDS

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